



TRÈSIND™

starters *vegetarian*

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| J 🍴 | modernist chaat trolley | 150 |
| 🌱 | truffle seekh kebab, textures of mushrooms, garlic aioli | 350 |
| | mushroom chai, dehydrated mushroom, truffle milk powder | 90 |
| J | pumpkin and coconut soup, idiyappam, pumpkin mash | 90 |
| J | avocado kebab, sour cream, chopped salsa | 95 |
| J | paneer tikka paturi, chili onions, masala crisp | 95 |
| | mushroom galouti tartlets, mushroom pickle | 95 |
| 🍴 | tandoori portobello, molcajete chimichurri chutney, ginger pickle | 120 |
| | dahi kebab, potato rösti, raw mango and pepper chutney | 95 |
| | corn crusted spinach kebab, smoked tomato chutney, parmesan cheese | 95 |

starters *non-vegetarian*

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| 🍴 | cedar wood smoked tandoori chicken, burnt pineapple carpaccio | 150 |
| | chicken tikka – malai or charcoal | 125 |
| 🌱 | seared scallop, cauliflower mussallam, kristal caviar, black truffle (one pc.) | 90 |
| | tandoori lamb chops, rosemary jus, roast potatoes | 140 |
| | galouti kebab cannoli, pickled onion, mint chutney | 125 |
| | hunter's lamb leg 'raan' | 145 |
| 🍴 | tenderloin steak, molcajete chimichurri chutney, ginger pickle | 200 |
| 🍴 | butter pepper garlic prawns, thai basil | 150 |
| | tandoori tiger prawn, buttered asparagus, hollandaise espuma | 135 |
| | barramundi fish, kothimbir vadi, peanut salan | 140 |

main course *vegetarian*

| | | |
|-----|---|-----|
| | | 150 |
| J | mix veg kofta, duet of curries, toasted makhana | 135 |
| J | paneer pinwheel, tomato makhani, charred chili pepper | 135 |
| J | rajasthani papad ki subzi, missi roti | 135 |
| J | achari chana martaban, green pea kachuri | 140 |
| | guchchi lababdar, truffle oil tadka, nadru chips | 140 |
| | pav bhajji, lehsooni burrata, maska pao | 140 |
| | amritsari thali | 170 |
| J 🍴 | khichdi of india | |

🍴 live dishes J Jain Dishes 🌱 limited edition

please advise the server should you be allergic to any ingredient / have dietary restrictions
all prices are in aed, exclusive of 7% municipality fee, 5% vat & 10% service charge



T R È S I N D™

main course *non-vegetarian*

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|--|------------|
| traditional butter chicken | 150 |
| chicken chettinad, scallion poriyal | 150 |
| bengali kosha mangsho, green pea kachuri | 150 |
| slow cooked pressure cooker mutton curry | 150 |
| beef short ribs, goan curry, mashed potatoes | 170 |
| prawn ghee roast, toasted cashew nut, coconut flakes | 150 |
| alleppey lobster curry, raw mango pickle, chili oil | 175 |
| ☉ brisket naan, bone marrow curry, chili oil | 350 |
| ☉ A5 wagyu steak, five curries, potato crisp chicken / lamb / prawn biryani | 400 150 |

sides

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|------------------------------|----|
| choice of indian bread | 25 |
| assorted indian bread basket | 50 |
| khamiri roti / chili paratha | 25 |
| appam | 25 |
| steamed rice | 35 |
| tawa pulao | 50 |
| raita of the day | 30 |
| black / yellow dal | 50 |
| tasting of onions | 35 |
| papad sampler | 45 |
| salad | 35 |

desserts

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| gajar halwa ice cream, smashed burrata, basil oil | 80 |
| imarti waffle, mango yogurt espuma, strawberry chilli sorbet (s.f.) (g.f.) (v) | 95 |
| daulat ki chaat, soan papdi crumble, 24-carat gold dust | 80 |
| mango kulfi falooda, custard apple rabri, dulce de leche espuma | 100 |
| 🍷 rasmalai, aero chocolate, raspberry rose sorbet, vanilla infused lychee | 125 |
| 🍷 black forest cake 2.0 | 175 |

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s.f. - sugar free / g.f. - gluten free / v - vegan

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